



Electrolux

Crosswise Convection Electric Convection Oven, 20 GN1/1 - 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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Crosswise Convection

Electric Convection Oven, 20 GN1/1 - 60Hz

260729 (FCE20160)

Electric convection oven
20x1/1GN, crosswise

Short Form Specification

Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Double-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Atmospheric burner.

Cooking cycles: air convection, convection with 5 stage humidification. Max. temperature of 300°C.

Functional level: base, manual.

èCross-wiseèpan rack suitable for 20x1/1GN.

Supplied with n. 1 roll-in rack, 60mm pitch, and n. 2 roll-in rack slides.

Main Features

- IPX4 water resistance certification.
- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and “crosswise” pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- Height adjustable feet.
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

Included Accessories

- 1 of 60mm pitch roll-in rack for 20x1/1GN PNC 922203 (included with the oven)

Optional Accessories

- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Support for 1/2GN pan (2pcs) PNC 921106
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Probe for ovens 20x1/1 and 2/1GN PNC 921704
- Trolley for 20x1/1GN roll-in rack PNC 922132
- Base for 20x1/1GN roll-in rack PNC 922141
- THERMAL BLANKET F.HOLDING STATION 201/1 PNC 922149
- THERMAL JACKET FOR SLIDE-IN RACK 20X1/1 PNC 922158
- Side external spray unit PNC 922171
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- Water filter for ovens PNC 922186
- 60mm pitch roll-in rack for 20x1/1GN (included with the oven) PNC 922203
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205
- Frying griddle GN 1/1 PNC 922215
- 2 frying baskets for ovens PNC 922239

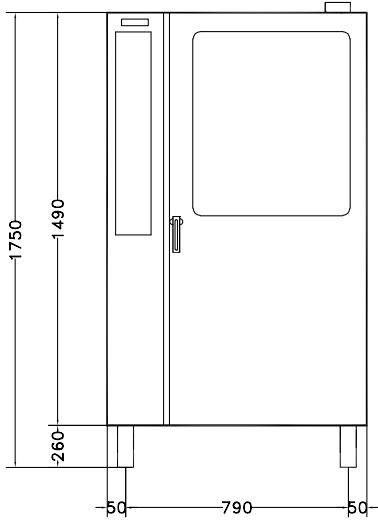
APPROVAL: _____



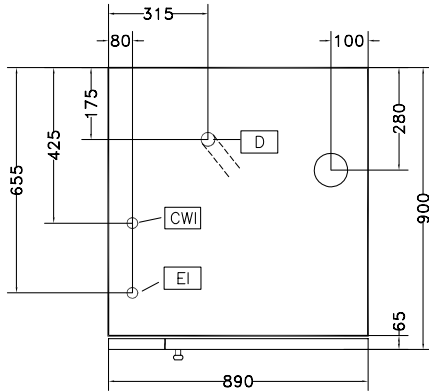
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Front

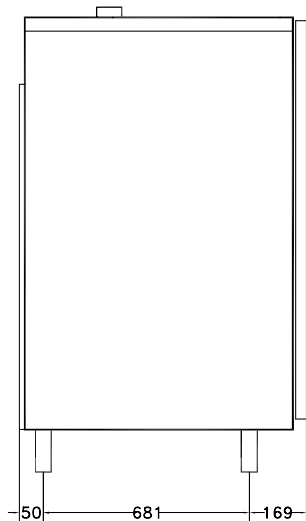


Top



- CWI** = Cold Water inlet
- D** = Drain
- EI** = Electrical connection

Side



Electric

Supply voltage:	
260729(ECF201ENS)	400 V/3N ph/60 Hz
Auxiliary:	1 kW
Connected load:	34.5 kW

Capacity:

Shelf capacity:	20
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Key Information:

External dimensions, Height:	1700 mm
External dimensions, Width:	890 mm
External dimensions, Depth:	900 mm
Net weight:	215.5 kg
Height adjustment:	80/0 mm
Functional level:	Basic;Manual
Type of grids:	1/1 Gastronorm
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C
Internal dimensions, width:	590 mm
Basket movement:	503 mm
Internal dimensions, height:	1350 mm



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.